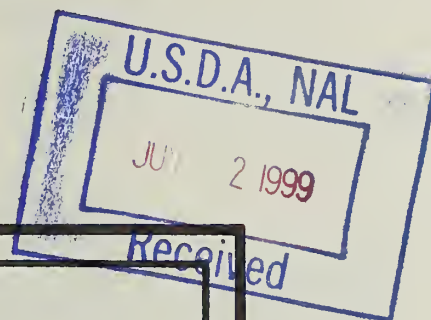


Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

aTP372
.6
.U5579
1967

UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE
WASHINGTON, D.C. 20250



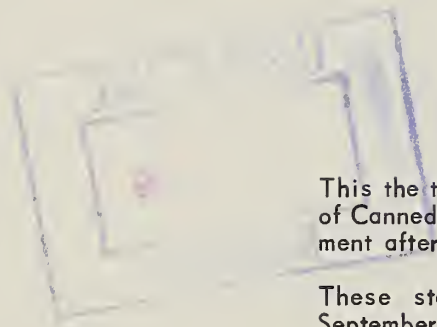
**UNITED STATES
STANDARDS**
for grades of
CANNED PIMIENTOS



EFFECTIVE OCTOBER 23, 1967

Third Issue

These standards supersede the standards
which have been in effect since
August 16, 1955



This the third issue of the United States Standards for Grades of Canned Pimientos. These standards are issued by the Department after careful consideration of all data and views submitted.

These standards were published in the Federal Register of September 22, 1967 (32 F.R. 13373), to become effective October 23, 1967.

As is the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division, C&MS
U.S. Department of Agriculture
Washington, D. C. 20250

UNITED STATES STANDARDS FOR GRADES OF CANNED PIMIENTOS¹

Effective October 23, 1967

IDENTITY AND TYPES OF PACK	
Sec.	
52.2681	Identity.
52.2682	Types of pack.
52.2683	Styles of canned pimientos.
52.2684	Grades of canned pimientos.
FILL OF CONTAINER AND DRAINED WEIGHTS	
52.2685	Recommended fill of container.
52.2686	Recommended drained weight.
52.2687	Compliance with recommended drained weights.
FACTORS OF QUALITY	
52.2688	Ascertaining the grade of a sample unit.
52.2689	Ascertaining the rating for the factors which are scored.
52.2690	Color.
52.2691	Uniformity of size and shape.
52.2692	Defects.
52.2693	Character.
LOT COMPLIANCE	
52.2694	Ascertaining the grade of a lot.
SCORE SHEET	
52.2695	Score sheet for canned pimientos.

AUTHORITY: The provisions of this subpart issued under sec. 205, 60 Stat. 1090, as amended; 7 U.S.C. 1624.

IDENTITY AND TYPES OF PACK	
§ 52.2681 Identity.	
(a) "Canned pimientos" means the canned product properly prepared from clean, sound, succulent pods of the pimiento plant (<i>Capsicum annuum</i>) as such product is defined in the standard of identity for canned pimientos (21 CFR 51.990) issued pursuant to the Federal Food, Drug, and Cosmetic Act.	
(b) For the purposes of these grade standards "Pimientos" are a group of sweet peppers of the pimiento-type or	

Spanish pepper. This group includes Pimiento, Perfection, Truheart, and similar varieties. Pimiento fruit pods are smooth, typically conical or heart-shaped, pointed at the blossom end, thick walled, red to reddish-yellow color, and possess a mild and sweet distinct pimiento flavor.

(c) The finished product is prepared from peeled pods and may contain acidifying and firming agents and any other ingredient permissible under the provisions of the Federal Food, Drug, and Cosmetic Act.

§ 52.2682 Types of pack.

(a) Regular pack (see Table I).

(b) Heavy pack (see Table I).

§ 52.2683 Styles of canned pimientos.

(a) "Whole" or "whole pimientos" means pimientos that retain the approximate conformation of a whole pod pimiento.

(b) "Halves" or "halved" means pimientos cut longitudinally into two approximately equal parts.

(c) "Pieces" means pimientos cut or broken into units with at least 1 square inch area each and may include less than 50 percent, by weight, of whole pods.

(d) "Whole and pieces" means pimientos consisting of a combination of whole and pieces of pimientos and containing not less than 50 percent, by weight, of whole pimientos.

(e) "Slices" or "sliced" means pimientos sliced into strips.

(f) "Diced" means pimientos cut into approximate cube-shaped units or cut into approximately square pieces.

(g) "Chopped" means pimientos cut or broken into units of less than 1 square inch area each.

§ 52.2684 Grades of canned pimientos.

(a) "U.S. Grade A" (or "U.S. Fancy") is the quality of canned pimientos that possess similar varietal characteristics;

¹ Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable State laws and regulations.

possess a normal flavor; and for the applicable type and style: (1) Possess a good color; (2) are practically uniform or fairly uniform in size for the applicable styles; (3) are practically free from defects; (4) possess a good character; and (5) score not less than 90 points as outlined in this subpart.

(b) "U.S. Grade C" (or "U.S. Standard") is the quality of canned pimientos that possess similar varietal characteristics; possess a normal flavor; and for the applicable type and style: (1) Possess a fairly good color; (2) are fairly uniform in size and shape for the applicable styles; (3) are fairly free from defects; (4) possess a fairly good character; and (5) score not less than 80 points as outlined in this subpart.

(c) "Substandard" is the quality of canned pimientos that fail to meet the requirements of U.S. Grade C.

FILL OF CONTAINER AND DRAINED WEIGHTS

§ 52.2685 Recommended fill of container.

The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purpose of these grades. It is recommended that each container of canned pimientos be filled with pimientos as full as practicable without impairment of quality.

§ 52.2686 Recommended drained weight.

The drained weight recommendations

in Table I are not incorporated in the grades of the finished product since drained weight, as such, is not a factor of quality for the purpose of these grades. The drained weight of pimientos is determined by emptying the contents of the container upon a U.S. Standard No. 8 circular sieve of proper diameter containing 8 meshes to the inch [0.0937-inch (2.38 mm.), $\pm 3\%$, square openings] so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for 2 minutes. A sieve 8 inches in diameter is used for No. 2½ size cans (401 x 411) and smaller sizes, and a sieve 12 inches in diameter is used for containers larger than the No. 2½ size can.

§ 52.2687 Compliance with recommended drained weights.

Compliance with the recommended drained weights in Table I is determined by averaging the drained weights from all the containers in the sample which represents a specific lot; and such lot is considered as meeting the recommendations if the following criteria are met:

(a) The sample average meets the recommended minimum drained weight; and

(b) The containers which do not meet the recommended minimum drained weight are within the range of variability of good commercial practice and there is no unreasonable shortage of pimientos in any container.

TABLE I—RECOMMENDED MINIMUM DRAINED WEIGHTS OF PIMIENTOS

Metal or glass container designation	Metal (container dimension) inches and sixteenths	Capacity	Style of pimientos				
		Avdp. ozs. of water at 68° F (Weight)	Whole; halves	Whole and pieces	Pieces	Diced; chopped	Sliced
Regular pack:			<i>Ounces</i>	<i>Ounces</i>	<i>Ounces</i>	<i>Ounces</i>	<i>Ounces</i>
2 Z Jar.....		2.28	1.5	1.5	1.5	1.5	1.5
4 Z Pimiento.....	211 x 200.....	4.90	3.2	3.2	3.2	3.2	3.2
4 Z Jar.....		4.88	3.2	3.2	3.2	3.2	3.2
7 Z Pimiento.....	300 x 206.....	7.50	5.2	5.2	5.2	5.2	5.2
7 Z Jar.....		8.10	5.3	5.3	5.3	5.3	5.3
No. 300.....	300 x 407.....	15.20	10.0	10.2	10.2	10.2	10.0
No. 303.....	303 x 406.....	16.85	11.0	11.2	11.2	11.2	11.0
No. 303 Jar.....		17.65	11.2	11.5	11.5	11.5	11.2
No. 2.....	307 x 409.....	20.50	13.2	13.5	14.0	14.0	13.2
No. 2½.....	401 x 411.....	29.75	20.2	20.5	20.5	20.5	20.2
No. 2½ Jar.....		29.38	20.0	20.2	20.2	20.2	20.0
No. 10.....	603 x 700.....	109.45	70.7	72.2	74.0	74.0	71.7

Containers of different capacities than above..... Not less than 66 percent of the water capacity (avoirdupois weight at 68° F.) of the container.

Heavy pack..... Little free liquid and drained weight is not less than 90 percent of the water capacity (avoirdupois weight at 68° F.) of the container.

FACTORS OF QUALITY

§ 52.2688 Ascertaining the grade of a sample unit.

(a) *General.* The grade of a sample unit is ascertained by considering certain factors which are not scored; the ratings for the factors of color, uniformity of size and shape, defects, and character which are scored; the total score; and the limiting rules which may apply.

(b) *Factors not rated by score points.*

(1) Varietal characteristics.

(2) Flavor: "Normal flavor" means that the canned pimientos have a good, characteristic, mild but distinct pimiento flavor and are free from objectionable or bitter flavors and objectionable odors of any kind.

(c) *Factors rated by score points.* The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given each factor is:

Factors:

Points

Color	30
Uniformity of size and shape.....	20
Defects	40
Character	10
	<hr/>
	100

§ 52.2689 Ascertaining the rating for the factors which are scored.

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor is inclusive (for example, "27 to 30 points" means 27, 28, 29, or 30 points).

§ 52.2690 Color.

(a) *Evaluation of color.* The evaluation of color of canned pimientos shall be determined immediately after opening the container. The color is based upon the brightness and the uniformity

of the exterior red to reddish-yellow color of the units. Green or dull oxidized reddish-brown units are scored under this factor when the overall color is affected.

(b) *Color standards.* The color of the units is classified by using the USDA plastic color standards for canned pimientos as follows:

(1) "Pimiento Red" means a red color equal to or more red than the USDA Pimiento Red color standard.

(2) "Pimiento Reddish-Yellow" means a reddish-yellow color equal to or more red than USDA Pimiento Reddish-Yellow but less red than USDA Pimiento Red color standard.

(3) Information regarding these color standards may be obtained from:

Processed Products Standardization and Inspection Branch, Fruit and Vegetable Division, Consumer and Marketing Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(c) (A) *classification.* Canned pimientos that possess a good color may be given a score of 27 to 30 points. "Good color" means that the overall color of

the product is bright, practically uniform, and typical of canned pimientos; and that the color on the exterior surfaces complies with the requirements for the applicable style as outlined in Table II.

(d) (C) *classification.* If the canned pimientos possess a fairly good color, a score of 24 to 26 points may be given. Canned pimientos that fall into this classification shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a limiting rule). "Fairly good color" means that the overall color of the product may be variable and slightly dull but none of the units may be green or of a greenish cast or off color; and the color on the exterior surface complies with the applicable style as outlined in Table II.

(e) (SStd) *classification.* Canned pimientos that fail to meet the requirements of paragraph (d) of this section or that are definitely off color may be given a score of 0 to 23 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

TABLE II.—COLOR CLASSIFICATION OF CANNED PIMIENTOS

Grade	Style(s)	USDA Pimiento Red (¾ or more of surface area on each unit)	USDA Pimiento Red (¾ or more of surface area on each unit)	USDA Pimiento Reddish-Yellow (¾ or more of surface area on each unit)	USDA Pimiento Reddish-Yellow (¾ or more of surface area on each unit)	USDA Pimiento Reddish-Yellow (¾ or more of surface area on each unit)
A classification	Whole, halves, whole and pieces.	Minimum 90 percent, by count, of units. ¹	Minimum 90 percent, by weight, of units.	Remainder of surface areas may be no less red.		
	Pieces					
	Sliced, diced, chopped.					
C classification	Whole, halves, whole and pieces.					
	Pieces					
	Sliced, diced, chopped.					

¹ Except permit 1 unit to fail in any container with less than 10 units, provided, the average of all sample units from the lot meets the percent, by count, tolerance.

§ 52.2691 Uniformity of size and shape.

(a) *Ascertaining dimensions* —(1) *Width of whole and halved pimientos.* The width is the widest surface measured at right angles to the longitudinal axis of the flattened pimiento pod.

(2) *Length of whole and halved pimientos.* The length is the longest surface measured from the stem end to blossom end of the flattened pimiento pod.

(3) *Square area measurement of a piece.* The square area of a piece is calculated by multiplying the average width times the average length of the flattened single wall piece.

(4) *Length and width of sliced pimientos.* The length of a slice is the longest measurement. The width of a slice is the widest flat surface measured at right angles to the length.

(5) *Size of diced pimientos.* The size of a dice is measured along the edge which is most representative of the cube's size.

(b) *Definitions of shapes, sizes, and trim.* (1) "Other shapes and sizes" means noticeably large or small units that vary in shape and size from normal units of the style; and in diced style means units smaller than one-half the volume of an average size cube.

(2) "Very small pieces" in sliced style means units shorter than one-half inch length.

(3) "Well trimmed" in whole style means that the pod is neatly trimmed at the stem end and when trimmed at the blossom end the normal size and shape of the pod is substantially preserved.

(4) "Fairly well trimmed" means that the unit is trimmed but not mutilated to such an extent as to seriously affect the appearance of the pod.

(c) (A) *classification.* Canned pimientos that are practically uniform in size and shape may be given a score of 18 to 20 points. "Practically uniform in size and shape" means that most of the pods are well trimmed and that:

(1) The pimientos comply with the measurement, shape, and uniformity requirements for (A) classification in Table III; and

(2) Any such variation does not materially detract from the overall appearance of the product.

(d) (C) *classification.* If the canned pimientos are fairly uniform in size and shape, a score of 16 or 17 points may be given. "Fairly uniform in size and shape" means that most of the pods are at least fairly well trimmed and that:

(1) The pimientos comply with the measurement, shape, and uniformity requirement for (C) classification in Table III; and

(2) Any such variation does not seriously detract from the overall appearance of the product.

(e) (SStd.) *classification.* Canned pimientos that fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 15 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

TABLE III.—UNIFORMITY OF SIZE AND SHAPE FOR CANNED PIMIENTOS

Styles	A classification		C classification	
	Measurement and/or shape of individual unit	Uniformity of all units in container (unless indicated otherwise)	Measurement and/or shape of individual unit	Uniformity of all the units in container (unless indicated otherwise)
Whole or halved.....	Minimum $1\frac{1}{2}$ inches in any dimension (does not apply to a piece when added to assure well filled container).	Largest unit does not exceed smallest unit by more than $\frac{3}{4}$ inch in any dimension. ¹ Maximum 25 percent, by count, of whole pods may be split the full length of pod.	Minimum $1\frac{1}{4}$ inches in any dimension (does not apply to a piece when added to assure well filled container).	Largest unit does not exceed smallest unit by more than 1 inch in any dimension. ¹
Whole and pieces.....	Minimum $1\frac{1}{2}$ inches in any dimension of whole. Minimum 1 square inch per piece.	Largest whole does not exceed smallest whole by more than $\frac{3}{4}$ inch in any dimension. ¹ Maximum 5 percent, by weight, of pieces less than 1 square inch each.	Minimum $1\frac{1}{4}$ inches in any dimension of whole. Minimum 1 square inch per piece.	Largest whole does not exceed smallest whole by more than 1 inch in any dimension. ¹ Maximum 10 percent, by weight, of pieces less than 1 square inch each.
Pieces.....	Minimum 1 square inch.....	Maximum 5 percent, by weight, of pieces less than 1 square inch each.	Minimum 1 square inch.....	Maximum 10 percent, by weight, of pieces less than 1 square inch each.
Sliced.....	Minimum $1\frac{1}{4}$ inches length.....	Maximum 35 percent, by weight, of units less than $1\frac{1}{4}$ inches in length, provided very small pieces do not materially affect the appearance.	Minimum $1\frac{1}{4}$ inches length.....	Maximum 35 percent, by weight, of units less than $1\frac{1}{4}$ inches in length, provided very small pieces do not exceed 25 percent, by weight, of units.
Diced.....	Maximum $\frac{1}{2}$ inch. Approximate cube or square pieces.	Maximum 15 percent, by weight, of other shapes and sizes of units.	Maximum $\frac{1}{2}$ inch. Approximate cube or square pieces.	Maximum 25 percent, by weight, of units of other shapes and sizes of units.
Chopped.....	Less than 1 square inch.....	Maximum 5 percent, by weight, of units larger than 1 square inch each.	Less than 1 square inch.....	Maximum 10 percent, by weight, of units larger than 1 square inch each.

¹ In containers with 10 or more units, requirements apply only to the 90 percent, by count, of most uniform units. In containers with less than 10 units disregard least uniform unit, and apply to remainder of units.

§ 52.2692 Defects.

(a) *General.* Defects refers to the degree of freedom from grit, sand, silt, seeds, core and stem material, peel (except insignificant pieces of charred peel at the stem end and the blossom end), units blemished internally or externally by brown or black discoloration, pathological injury or insect injury; and any other defects not specifically defined which affect the appearance or edibility of the units or the product.

(b) (A) *classification.* Canned pimientos that are practically free from defects may be given a score of 36 to 40 points. "Practically free from defects" means that any combination of defects present, including the maximum limits for peel and seeds for (A) classification in Table IV, may no more than slightly detract from the appearance or edibility of the product.

(c) (C) *classification.* Canned pimientos that are fairly free from defects may be given a score of 32 to 35 points. Canned pimientos that fall into this classification shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a limiting rule). "Fairly free from defects" means that any combination of defects present, including the maximum limits for peel and seeds for (C) classification in Table IV, does not seriously detract from the appearance or edibility of the product.

(d) (*SStd.*) *classification.* Canned pimientos that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 31 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

TABLE IV.—MAXIMUM ALLOWANCES FOR PEEL AND SEEDS IN CANNED PIMIENTOS

Defect	A classification	C classification
Peel.....	Average— $\frac{1}{4}$ square inch per 5 ounces (avoir.) of total contents.	Average— $\frac{1}{2}$ square inch per 5 ounces (avoir.) of total contents.
Seeds ¹ —Styles: Whole, halved, whole and pieces.	Average—6 seeds per pod (or equivalent size of a whole pod).	Average—12 seeds per pod (or equivalent size of a whole pod).
Pieces, sliced, diced, chopped.	Average—5 seeds per ounce (avoir.) of total contents.	Average—8 seeds per ounce (avoir.) of total contents.

¹ Undeveloped seeds are not counted in tolerances.

§ 52.2693 Character.

(a) *General.* The factor of character refers to the tenderness, texture, and firmness of the unit and the condition and thickness of the flesh.

(b) (A) *classification.* Canned pimientos that possess a good character may be given a score of 9 or 10 points. "Good character" means the units are firm and full fleshed and tender without apparent disintegration, and possess a practically uniform texture.

(c) (C) *classification.* If the canned pimientos possess a fairly good character a score of 8 points may be given. Canned pimientos that fall into this classification shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a limiting rule). "Fairly good character" means that the units may be somewhat lacking in firmness and fleshiness and may show some evidence of disintegration but are not soft or mushy nor tough.

(d) (*SStd.*) *classification.* Canned pimientos that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 7 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

LOT COMPLIANCE

§ 52.2694 Ascertaining the grade of a lot

The grade of a lot of canned pimientos covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87).

SCORE SHEET

§ 52.2695 Score sheet for canned pimientos.

Size and kind of container.....			
Container marks or identification.....			
Label.....			
Net weight (ounces).....			
Vacuum (inches).....			
Drained weight (ounces).....			
Type of pack: () regular; () heavy pack			
Style (whole, halves, pieces, sliced, etc.).....			
Size of whole pimientos (inches).....			
Count of whole pimientos.....			
<hr/>			
Factors		Score points	
Color.....	30	(A)	27-30
		(C)	¹ 24-26
		(SStd)	¹ 0-23
Uniformity of size and shape.....	20	(A)	18-20
		(C)	16-17
		(SStd)	¹ 0-15
Defects.....	40	(A)	36-40
		(C)	¹ 32-35
		(SStd)	¹ 0-31
Character.....	10	(A)	9-10
		(C)	¹ 8
		(SStd)	¹ 0-7
Total score.....	100	-----	
<hr/>			
Normal flavor and odor.....			
Grade.....			

¹ Indicates limiting rule.

The U.S. Standards for Grades of Canned Pimientos contained in this subpart shall become effective 30 days after the date of publication hereof in the *FEDERAL REGISTER*, and thereupon will supersede the U.S. Standard for Grades of Canned Pimientos (7 CFR 52.2681-52.2694), which have been in effect since August 16, 1955.

Dated: September 15, 1967.

G. R. GRANGE,
Deputy Administrator,
Marketing Services.

NATIONAL AGRICULTURAL LIBRARY



1022478169